

1. (Original) Vegetable-based dough, comprising: a) softened gluten; and b) added vegetable material.
2. (Original) Vegetable dough according to claim 1, wherein the vegetables comprise legumes and/or fruits and/or fibers.
3. (Currently Amended) Vegetable dough according to claim 1 ~~or 2~~, consisting essentially of softened gluten in admixture with vegetable materials.
4. (Original) Vegetable dough according to claim 1, consisting of an essentially homogeneous mixture of softened gluten to which vegetable material has been added.
5. (Currently Amended) Vegetable dough according to claim 1 ~~any one of claims 1 to 4~~, comprising 20 - 80% of vegetable ingredients, as hereinbefore defined.
6. (Original) Vegetable dough according to claim 5, comprising 40 - 60% of vegetable ingredients, as hereinbefore defined.
7. (Currently Amended) Vegetable dough according to claim 1 ~~any one of claims 1 to 6~~, which possesses elastic properties.
8. (Currently Amended) Vegetable dough according to claim 1 ~~any one of claims 1 to 7~~, in which the gluten is wheat gluten.
9. (Currently Amended) Vegetable dough according to claim 1 ~~any one of claims 1 to 8~~, wherein the dough further comprises additional ingredients selected from the group consisting of food additives, flavorings, spices, herbs, seeds, seasonings, natural colors, vitamins, minerals, starch, starch products, sugars, carbohydrates, yeasts, fibers, flavor enhancers, grains,

cereals, cereal products, mushrooms, salt, nuts, baking goods, egg, dairy products, vegetable or other proteins, fats, oils and water.

10. (Currently Amended) A vegetable-based bakery product made by baking a dough comprising: a) softened gluten; and b) added vegetable material ~~according to any one of claims 1 to 9.~~
11. (Original) A product according to claim 10, wherein additional edible materials have been added to the dough prior to baking.
12. (Original) A product according to claim 11, wherein said additional edible materials comprise cut or diced vegetables.
13. (Original) Process for producing vegetable dough, comprising:
 - a) Softening a gluten mass, and
 - b) mixing the resulting softened gluten with a preferred vegetable until an essentially homogeneous mass is obtained.
14. (Original) Process according to claim 13, wherein the gluten mass is softened by reducing it using a reducing agent.
15. (Original) Process according to claim 13, wherein the gluten is softened by using naturally occurring softening agents found in the vegetables.
16. (Currently Amended) Process according to claim 13 ~~or 14~~, wherein the gluten is wheat gluten.
17. (Currently Amended) Process according to claim 13 ~~any one of claims 13 to 15~~, wherein the dough further comprises additional ingredients selected from the group consisting of food additives, flavorings, spices, herbs, seeds, seasonings, natural colors, vitamins, minerals, starch, starch

products, sugars, carbohydrates, yeasts, fibers, flavor enhancers, grains, cereals, cereal products, mushrooms, salt, nuts, baking goods, egg, dairy products, vegetable or other proteins, fats, oils and water.

18. (Cancelled) ~~Vegetable based dough, essentially as described and with particular reference to the examples.~~
19. (Cancelled) ~~Process for producing vegetable dough essentially as described and with particular reference to the examples.~~